



*Sample Memorial Menu One*

*Choice of Salad:*

House Garden Green Salad with Choice of Two Dressings  
Baby Spinach Salad with Goat Cheese,  
Red Onions & Toasted Almonds / Champagne Vinaigrette  
Traditional Creamy Cesar Salad With Croutons

*Choice of Side Dish:*

Penne Pasta Salad with Seasonal Vegetables In a Mustard Seed Vinaigrette  
New Red Potato Salad in a  
Creamy Chive Dressing  
Wild Rice Salad with Mandarin Oranges

*Accompanied By:*

Platters of Freshly Sliced Roast Beef,  
Turkey, & Honey Ham

Platters of all necessary Sandwich Condiments to Include a Variety of Sliced Cheeses,  
Lettuce, Tomatoes, Onions, Pickles, Mayo, Yellow Mustard & Spicy Brown Mustard

Baskets of Freshly Baked Rolls & Sliced Bread

Cascading Fresh Fruit Display

Variety of Dessert Bites & Cookies

**Cost per guest: \$15.00\***

Coffee & Tea Services additional

At \$1.50 per guest

California Sales Tax, Delivery Fee and Service Charges are additional



### *Sample Memorial Menu Two*

*Choice of Salad:*

House Garden Green Salad with Choice of Two Dressings

Baby Spinach Salad with Goat Cheese, Red Onions & Toasted Almonds  
Tossed in a Vinaigrette

Traditional Creamy Cesar Salad With Croutons

*Choice of Side Dish:*

Penne Pasta Salad with Seasonal Vegetables in Mustard Seed Vinaigrette

New Red Potato Salad in a  
Creamy Chive Dressing

Wild Rice Salad with Mandarin Oranges

*Accompanied By:*

Finger Sandwiches, Petite Baguette, & Rolled Armenian Cracker Bread Sandwiches to  
Include a Variety of Fillings Including Vegetarian

Side of Smoked Salmon with Lemons, Capers, Cream Cheese & Dill  
Served with Rye Rounds & Crackers

Cascading Fresh Fruit Display  
International & Regional Cheese Display

Bite Sized Dessert Display

**Cost per guest \$16.00\***

Coffee & Tea Services additional At \$1.50 per guest

California Sales Tax, Delivery Fee and Service Charges are Additional



### *Sample Memorial Menu Three*

*Choice of Salad:*

Sonoma Field Greens with Sun Dried Cranberries, Gorgonzola & Pine Nuts in a Champagne Vinaigrette

Baby Spinach Salad with Goat Cheese, Red Onions & Toasted Almonds  
Tossed in a Vinaigrette

Traditional Creamy Cesar Salad With Croutons

*Choice of one Hot Entrée:*

Chicken Picatta in a Lemon, Butter, Caper Sauce

Chicken Becerra with Sautéed Tomatoes, Mushrooms & Shallots in a Garlic White Wine Sauce

Champagne Poached Salmon Filet With Lemon

*Choice of Side Dish:*

Penne Pasta with Sautéed Spinach, Roma Tomatoes, Toasted Pine Nuts, & Gorgonzola

Roasted Red Potatoes with

Rosemary & Garlic

Buttermilk Mashed Potatoes

Jasmine Rice with Herbs

*Accompanied By:*

Freshly Baked Dinner Rolls with Butter

Cascading Fresh Fruit Display

Bite Sized Dessert Display

Coffee & Tea Services Included

**Cost per guest: \$18.00\***

California Sales Tax, Delivery Fee and Service Charges are Additional



*Sample Memorial Menu Four*

*Choice* of Three Hors d'oeuvres:

Parmesan Reggiano Chicken Bites With a Beurre Blanc

Garlic Chicken Skewers with a Lemon Pepper Dipping Sauce

Portabello and Sonoma Goat Cheese Popovers

Spanikopita filled with Spinach & Feta

Pesto and Garlic Rubbed Micro Lamb Chops

Montrachet Goat Cheese and Sun Dried Tomato on Garlic Brushed Crostini

Beef Filet Skewer with a Red Pepper Dipping Sauce

Maryland Crabcakes with a Classic Remoulade Sauce

*Accompanied By:*

Side of Smoked Salmon with

Lemons, Capers, Cream Cheese & Dill

Served with Rye Rounds & Crackers

Cascading Fresh Fruit Display

International & Regional Cheese Display

Petite Tartlets & Variety of Bite Sized Dessert Display

Coffee and Tea Services

**Cost per guest: \$21.00\***

California Sales Tax, Delivery Fee and Service Charges are Additional



***Additional Information  
For Memorial Menus:***

All necessary plastic accessories included in the price for each menu.

Client may elect to use china for an additional \$2.00 per guest.  
(Please note that if client elects to use china a Knight's Catering Service Staff  
must be present.)

Service Staff available at  
\$210.00 per Service Staff.

Assorted Sodas, Mineral, & Bottled Waters available for \$1.50 per guest.

***Please contact Knight's Catering with any questions or concerns.  
415 920 3663***